Food and Ag Development Centers

NORTH OF NOWHERE BEEF

BEP PROGRAM SUCCESS STORY

The Project

When North of Nowhere Beef wanted to make USDA-inspected, shelf-stable ground beef jerky for the Montana School Backpack Program, they knew they needed expert help. With the assistance of the Mission West Community Development Partners FADC, North of Nowhere entered the Food & Ag Business Enhancement Program (BEP) for recipe development with the Oregon State University Food Innovation Lab.

Their Opheim, MT raised beef and a list of parameters were sent to the OSU food scientists. Parameters included things like no non-natural preservatives, no additives or fillers, no soy, no gluten, no sugar, the lowest salt possible while still achieving excellent flavor, etc.

After three rounds of four test batches each, and many discussions and adjustments, we landed on the recipe we all agreed met the criterion, including the important criteria of tasting great.

For More Info:

Mission West Community Development Partners FADC
Jan Tusick
jan.tusick@missionwestcdp.org

MISSION WEST COMMUNITY DEVELOPMENT PARTNERS

North of Nowhere Beef
Opheim, Montana
https://northnowhere.net

"The expense of expert food scientist assistance over several months would have been hard for our small business to afford without the BEP assistance. Some of the ingredients, ingredient sources, and processes that the food scientists came up with were things we likely would not have determined on our own or would have taken us longer to figure out," says North of Nowhere owner, Darlis Nordhagen. The first large batch of North of Nowhere's jerky will be prepared for schools the last week of August. What a win for this business and Montana students!

Funded by and in partnership with:

USDA REGIONAL FOOD BUSINESS CENTERS

MONTANA DEPARTMENT OF AGRICULTURE

www.usda.gov/non-discrimination-statement